

# Szechwan Oriental Shrimp

***Serves: 4 - 6***

## **Ingredients:**

30 cooked shrimp  
1 1/2 tablespoons cornstarch, 1 1/2 tablespoons water  
1/2 cup mild, medium, or hot salsa  
1/4 cup honey  
2 tablespoons each soy sauce, Dijon mustard and chunky peanut butter  
1/2 teaspoon ground ginger  
1 can (15 oz.) corn cobbettes, drained  
4 1/2 oz. shiitake mushrooms  
1 cup snow pea pods  
4 - 5 cups cooked white rice

## **Preparation:**

- 1) Dissolve cornstarch in water, set aside.
- 2) Combine salsa, honey, soy, mustard, peanut butter and ginger in a saucepan. Bring mixture to a slow boil, stirring to blend.
- 3) Add the dissolved cornstarch; stir and cook until mixture thickens. Gently stir in the cobbettes, mushrooms and snow pea pods. Add shrimp; heat 2 minutes.
- 4) Serve over rice.

## **Chef's Tip**

Garnish with black sesame seeds, peanuts, or water chestnuts.